

HOSHIKO

DRY VEGETABLE



Have a dish with
a rich body and taste
from **HOSHIKO**
vegetables

A new type of dried vegetable.
Grown in the fertile land of Kumamoto
and are instantly processed for air-drying.
Enjoy the pure taste of vegetables free from
preservatives, coloring, and added sugar.
HOSHIKO gives you wider range of repertoires.



Where do HOSHIKO vegetables come from?

All the vegetables are locally raised in Kumamoto,
in the southern part of Japan, and grown to our high standards.

Kumamoto boasts of a mild climate blessed with fertile soil and abundant natural water. In 2013, The United Nations gave our city "Water for Life Best Practices Award" for its water conservation and usage. Kumamoto is also known as "the Forest city", and has clean and beautiful lush greenery.

With the advantages of this natural environment, our local producers keep assisting and discussing with one

another and warmly watch vegetables grow to ensure maximum flavor, HOSHIKO vegetables are grown under their dedicated care. It is also possible to trace all of the particulars of our vegetables, specifically when and where they were harvested, who grew them, where, and a wealth of other data. These efforts make HOSHIKO vegetables delicious, allowing you to enjoy them in the comfort of your own home.

Why are HOSHIKO vegetables so tasty?

Our special air-drying process succeeds in bringing out
and retaining the original flavors,
creating a crunchy texture with full of flavor.

The air drying process is conducted in a clean room to keep contaminants out, and also our skilful workers manually make detailed checks of the vegetable condition. For example, they closely examine the vegetables in boiling water and physically check the water content, and follow the vegetables through the

entire process to maintain the highest quality. For that reason, we don't need food additives such as glucose sugar. Going through both cultivation and processing with special care, we achieve food safety, security, and tastiness supported by those who are seriously committed to these ingredients.

How can HOSHIKO vegetables be used?

For use in a wide variety of recipes, Ready for immediate use.
Have tasty dried vegetables steamed, stir-fried or even in salads.
Can be used for seasoning, Dashi, or Soup.
Enjoy a new menu with your inspiration.

- HOSHIKO/ The condensed vegetable flavor goes well with soup. Make good use of the soup stock as well. You can use as fillings for sandwiches or Obento after having HOSHIKO soaked either in the cold or warm water.
- Seasoning/ Just sprinkle over meat, fish, or egg dishes. Contains the blend of 5 kinds of vegetables: onion, paprika, green pepper, cabbage, and Japanese mustard spinach. Dishes remain healthy as salt or any food

additive are not added

- Vegetable Dashi/ Contains a blend of 8 kinds of vegetables, 2 kinds of mushrooms and soybeans. Salt, chemical seasoning and yeast extract are not added so the remaining vegetables can be taken out and used as ingredients as well after using the soup stock. Vegetable Dashi can be a secret ingredient that brings out the maximum flavor of other ingredients in your dishes.



— HOSHIKO —



Paprika
producer/Matsunaga family



Tomato
producer/Mr and Mrs Asano
Mr and Mrs Ishinuki



Celery
producer/Mr and Mrs Asano



Fennel
producer/Mr and Mrs Maeda



Onion
producer/Kawakami family



Cabbage
producer/Mr and Mrs Maeda
Mr and Mrs Kameyama



Squash
producer/Mr and Mrs Kawabe



Ginger
producer/Mr and Mrs Fujimoto



Burdock
producer/Mr and Mrs Morimoto



Japanese
mustard spinach
producer/Mr and Mrs Sumiyoshi



Chinese cabbage
producer/Mr and Mrs Inada



Romanesco broccoli
producer/Mr and Mrs Maeda

— Seasoning —



Cabbage•Onion•Ginger•Leek



Onion•Paprika•Green pepper•
Cabbage•Japanese mustard spinach



Onion•Ginger•
Garlic•Red pepper

We have some more variety of ingredients.



— Vegetable Dashi —

We focus on bringing out the sweetness and *umami* of vegetables. A basic blend of sweet onions, and cabbage, carrots, celery, tomatoes, ginger, radish, burdock, shiitake and enoki mushrooms, okara (soy pulp leftover from making tofu). Combining with other ingredients gives you a richer taste and also makes the dish more mellow. Please try the “vegetable dashi” in various dishes. In order to be able to enjoy the original taste of the vegetables, salt, chemical seasoning and yeast extract are not added. We hope you enjoy this soup to the last drop and even use the remaining vegetables after you have finished the soup stock.



— Burdock Tea —

producer/Mr and Mrs Morimoto

Our burdock farmland is located at the foot of the active volcano Mt Aso, an area of natural beauty. Soft bitterless burdocks are air-dried whole and roasted, giving off a pleasant aroma. The plants are cultivated in soft moist soil, surrounded by abundant water resources. The tea yields the sweet and fragrant flavor of the burdock completely in your mouth.



HOSHIKO

Discover the new value of vegetables

新しい野菜の価値をつくる




YASAI HACHIMAKI

HOSHIKO

HOSHIKO offers a new relationship between food and regional agriculture.

Our wish is to connect the producers who wish to supply the tasty vegetables without any waste, with people who wish to make full use of delicious and safe food in various dishes.

We hope HOSHIKO will be carried to people all over the world.



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